

# The Austin Club

## Appetizers

### **Crispy Tempura Shrimp \$12**

*Three black tiger shrimp, tempura battered, sweet chili dipping sauce  
\*Riesling*

### **Classic Escargot \$9**

*Citrus herb butter, toasted French bread, lemon crown  
\*Sauvignon Blanc*

### **Austin Club Crab Cake \$10**

*Two jumbo lump crab cakes served with sauce Remoulade, lemon crown*

## SOUPS

### **French Onion \$7**

*Gratin style, herb Crostini, Swiss*

### **Lobster Bisque**

**Cup - \$9 Bowl - \$12**

*Crème Fraiche, chives and dry sack sherry  
\*Chardonnay*

## SALADS

### **Mixed Greens Bouquet \$6**

*Parmesan, farragon vinaigrette, candied walnut, red grapes, herb croutons  
\*Chardonnay*

### **Wedge \$7**

*Baby iceberg lettuce, blue cheese dressing, diced tomatoes, tobacco onion rings  
\*Sauvignon Blanc*

### **Caesar \$8**

*Crisp romaine, herbed crouton, parmesan  
\*Pinot Grigio*

### **Cobb \$12**

*Chopped Bacon, hardboiled egg, diced tomatoes, black olives, avocado, cheddar cheese, ham,  
turkey and blue cheese crumble  
\*Chardonnay*

### **Texas Goat Cheese \$14**

*Warm pecan crusted goat cheese over baby spinach, tossed with shaved red onions, mandarin  
oranges and honey balsamic vinaigrette  
\*Riesling*

### **Soup and Salad \$9**

*Cup of soup and Caesar Salad  
\*Pinot Noir*

### **Enhancements to any salad**

**Grilled or Blackened Chicken Breast \$3.50 ~ Blackened Tilapia Filet \$3.50**

**5 Grilled or Blackened Shrimp \$7.50**

*\*Suggested Wine Pairing*

*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase  
your risk of food borne illness*

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## Entrées

### **Gulf Red Snapper Meuniere \$28**

*Pan seared snapper with fresh lemon, parsley and brown butter*  
*\*Sauvignon Blanc*

### **Grilled Chicken Pasta \$14**

*Penne pasta, bell peppers, mushrooms, red onions, Cajun Cream*  
*\*Chardonnay*

### **Scottish Salmon \$24**

*Pan seared, topped with sundried tomato relish, feta cheese and citrus buerr Blanc*  
*\*Pinot Grigio*

### **Steak Diane**

#### **Petite 4oz \$21 or 6oz \$27**

*Sautéed Wild Mushrooms and Veal Demi-Glace*  
*\*Cabernet*

### **Wild Mushroom Raviolis \$15**

*Sautéed baby spinach, citrus buerr Blanc, sundried tomato relish and feta cheese*  
*\*Riesling*

## Sandwich Board

### **Blackened Fish Tacos \$9**

*Topped with cilantro coleslaw*  
*\*Chardonnay*

### **Philly Cheese Steak \$10**

*Shaved Sirloin with sautéed bell peppers, onions on French baguette and Swiss cheese*  
*\*Merlot*

### **Grilled Chicken Club \$8.50**

*Toasted brioche bun, Swiss cheese, avocado, bacon, tomato and leaf lettuce*  
*\*Chardonnay*

### **Turkey Reuben \$8.50**

*Toasted jalapeno bread, turkey breast, melted Swiss, topped with cilantro coleslaw*  
*\*Pinot Grigio*

### **Austin Club Cheese Burger \$9**

*Toasted brioche bun, American cheese, leaf lettuce, tomato and red onion*  
*\*Red Zinfandel*

### **Classic Club \$10**

*Cure 81 ham and smoked turkey breast, bacon, lettuce, tomato and avocado served on your choice of toasted, sliced brioche or wheat bread*  
*\*Sauvignon Blanc*

### **Classic BLT \$8.50**

*Toasted, sliced brioche, bacon, tomato and green leaf lettuce*  
*\*Pinot Noir*

**All sandwich board items are served with your choice of French fries, onion rings, potato chips or fruit.**

*\*Suggested Wine Pairing*